

FOR INTERNATIONAL APPLICATION

NAME OF THE INVENTOR: SHTUKATUR IRENA

NAME OF THE INVENTION:

**THE TECHNOLOGY OF CRACKER PRODUCTION
TO IMPROVE THE CONDITION OF SICK PEOPLE.**

THE DESCRIPTION OF THE INVENTION

TECHNICAL FIELD: food industry.

BACKGROUND ART: Today in the world crackers are produced with the addition of vitamins or bran.

DISCLOSURE OF INVENTION:

This invention comprises the technological process of cracker production with addition of herbs possessing healing properties that improve the condition of people suffering from chronic diseases, namely, diabetes, high blood cholesterol, high blood pressure, and others. The healing effect of the product depends on the combination of herbs added to crackers during their production. For example, adding the extract of olive leaves improves the condition of people suffering from diabetes.

In the existing technological process of cracker production the useful properties of herbal substances added to the dough during dough kneading are decreased during the process of baking. Our technology of cracker production with addition of herbs has the following advantages:

It allows to add herbal substances to crackers either before or after they are baked. Adding herbal substances after the process of baking is complete allows to fully preserve the healing properties of herbal substances that otherwise are partially destroyed in the process of baking at the temperature of up to 200° C.

2. Our technology allows to produce such crackers possessing healing properties at any cracker manufacturing facility on the existing equipment without any additional investment requirements.

BEST MODE FOR CARRYING OUT THE INVENTION:

Our technology allows to produce crackers possessing healing properties by using three different methods. The choice of each method depends on certain requirements the product must satisfy and the type of equipment used by different cracker manufacturers.

The first method used in the technology of cracker production with addition of herbal substances to improve the condition of sick people consists in adding either finely ground herbs or water, oil, or alcohol-based solutions of herbal substances into the dough during dough kneading before the process of baking begins.

The second method used in the technology of cracker production with addition of herbal substances consists of two sequential actions:

1. The first action consists in preparing an oil-based solution of herbal substances.
2. The second action consists in applying the above mentioned oil-based solution to the surface of crackers after the process of baking is complete. A cracker is used as a sponge that absorbs the oil-based solution of herbal substances.

The third method used in the technology of cracker production to improve the condition of sick people consists of three sequential actions:

1. The first action consists in preparing an alcohol-based solution of herbal substances.
2. The second action consists in applying the above mentioned alcohol-based solution to the surface of crackers after the process of baking is complete. This method, similarly to the second method, allows to use a cracker as a sponge that absorbs the alcohol-based solution of herbal substances.
3. The third action consists in evaporating alcohol from the surface of a cracker at the temperature of 70°C.

INDUSTRIAL APPLICABILITY:

Our technology allows to produce such crackers possessing healing properties at any cracker manufacturing facility on the existing equipment without any additional investment requirements.